

KONO

PLATTER SELECTION

SMALL BITES **\$140 per platter**

- (80 portions total)
 -Crumbed Hoki Bites w Tartare (df)
 -Sweet Soy Chicken Nibbles (df)
 -Mini Beef Meatballs w Spiced Napoli Sauce (h,df,gf)

SLIDER SELECTION **\$140 per platter**

- (30 portions total)
 -Grilled Ham & Cheese
 -Pulled Chicken & House Slaw (df)
 -BBQ Jackfruit, Jalapeno, Gherkin, Onion & Hummus (vg,df)

ASSORTED RICE PAPER ROLLS (GF) **\$115 per platter**

- (20 portions total)
 -Selection of Chicken & Vegetarian Rolls w Sweet Chilli & Soy Sauce (gf,df,nf)

GLUTEN FREE & VEGETARIAN (GF,V) **\$115 per platter**

- (30 portions total)
 -Spicy Paneer Skewers w Mango Salsa (v,gf)
 -Smoked Feta, Halloumi & Cauliflower Cheese Bites w Tzatziki Dip (v,gf)
 -Vege Bean Quesadilla w Corn & Coriander Tortilla (gf,vg)

VEGAN (VG) SAVOURY **\$115 per platter**

- (24 portions total)
 -Pulled BBQ Shitake Mushroom Sliders (vg,nf)
 -Mini Cajun Spiced Chickpea Bliss Ball (vg,nf)
 -Bao Buns w Jackfruit Caramelized Red Cabbage & Chilli Salsa (vg,nf)

CLASSIC SAVOURIES **\$115 per platter**

- (45 portions total)
 -Selection of Assorted Petite Savouries including Vegetarian w Tomato Sauce

KETO (KT) **\$115 per platter**

- (30 portions total)
 -Mini Keto Frittata (kt,gf)
 -Marinated Grilled Chicken Skewers (kt,gf,df)
 -5-spiced Pork Belly Served in Lettuce Cups w Slaw (kt,gf,df)
 -Shallow Fried Spiced Cauliflower w Minted Yoghurt (kt,gf,df)

NZ CHEESE **\$150 per platter**

- Selection of Kapiti Cheese, Kawakawa Jelly, Kamokamo Pickle, Dried Fruits, Pretzels & Crackers

SKEWERS (GF,DF) **\$185 per platter**

- (25 portions total)
 -Chicken & Chorizo (gf,df)
 -Moroccan Beef (gf,df)
 -Sticky BBQ Pork Kebabs (gf,df)

HOT SAVOURY **\$110 per platter**

- (80 portions total)
 -Pork Wontons, Spring Rolls (v), Vegetable Samosa (v)
 Chicken Lanterns & -Dipping Sauce

SEAFOOD BASKET **\$130 per platter**

- (80 portions total)
 -Prawn Twisters, Hoki Bites, Crumbed Mussels, Salt & Pepper Squid & Dipping Sauce

ANTIPASTO **\$140 per platter**

- Cured Sliced Meats, Marinated Olives, Artichokes, Stuffed Pepper Dews, Deli Bites & Artisan Breads & Crackers

CHEFS SWEETS **\$150 per platter**

- (30 portions total)
 -Chocolate Bliss Ball (df,gf)
 -Salted Caramel Tarts w Toasted Coconut (v)
 -Vanilla Filled Profiteroles (v)
 -Chocolate Drizzled Fruit Kebabs (gf,vg)

VEGAN CRUDITE (VG) **\$110 per platter**

- Selection Fresh Vegetables w Spiced Chickpea & Beetroot Hummus (vg)

HALAL (H) **\$115 per platter**

- (30 portions total)
 -Spiced Chicken Kebab (h,gf)
 -Sweet Corn Patties topped w Kawakawa Pesto (h,nf,gf,vg)
 -Maple Roasted Pumpkin Bites Skewer topped with House-made Dukkah (h,vg,nf)

CANAPES **\$115 per platter**

- (30 portions total)
 -Creamed Goats Cheese, Mint, Cherry Tomato, Caramelized Onion, Garlic & Herb Rēwana Crostini (v)
 -Spiced Prawn Wonton w Kiwifruit & Mango Salsa (df)
 -Charred Beef Fillet, Smoked Beetroot Relish, Blue Cheese Crumb Served on Salted Rice Cracker (gf)

COCKTAIL SUSHI (GF) **\$115 per platter**

- (30 portions total)
 -Assorted Flavours, Pickled Ginger, Wasabi & Soy Sauce

PLATTERS WITHOUT QUANTITIES NOTED

We recommend between 6-8pax per platter



KONO

GRAZING TABLES

(Recommended for groups of 30)
Feel free to add additional platters to boost the variety

ANTIPASTO TABLE (NF) @ \$800.00 ea

A Selection of Antipasto Meats, Deli Bites, NZ & International Cheeses, Fruits, Pretzels Complimented w Crackers, Breads & Dips

ANTIPASTO W SEAFOOD TABLE (NF) @ \$1,500.00 ea

A Selection of Antipasto Meats, Deli Bites, NZ & International Cheeses, Fruits, Pretzels, Steamed Green Lipped Mussels (gf,df,kt), Ika Mata-Raw Fish Salad (gf,df,kt), Whare-made Smoked Salmon (gf,df,kt), Grilled Garlic Prawns (gf,df,kt) Complimented w Crackers, Breads & Dips

ANTIPASTO & SAVOURY TABLE @ \$1,500.00 ea

Selection of Breads, Crackers, Dips, Cheeses, Deli Bites & Seasonal Fruits w the following Savoury Selection:

Honey & Soy Chicken Nibbles,
Glazed Ham,
Sausage Rolls,
Grilled Prawns,
Pulled Chicken & Slaw Slider,
Mini Beef Burger w Smoked Cheese
BBQ Jackfruit Slider,
Fried Chicken,
Samosa & Spring Rolls w Dipping Sauces



FORK CANAPES

MIN 30PER ITEM REQUIRED

(Tray served to guests on bamboo boats)

- Vegetable Biryani w Paneer (v,gf)
- Thai Green Curry w Steamed Rice (v,vg,gf)
- Pad Thai w Crispy Shallots & Thai Basil (v,gf)
- Moroccan Beef Ragout w Chickpea & Seasonal Vegetables (gf,df)
- Beer Battered Market Fish w Potato Crisps & Tartare (df)
- Hāngi: Smoked Pork Belly, Chicken, Vegetables & Mini Fried Bread (df)
- Deconstructed Vegan Nachos w Marinated Tofu & Black Bean Salsa (gf,df,vg)
- Crispy Fried Chicken w Teriyaki Sauce, Japanese Mayonnaise & Pickled Ginger (df)
- Popcorn Crab Bites Topped w Horopito & Citrus Mayonnaise

1 option @\$12.00 per person
2 options @\$16.00 per person
3 options @\$21.00 per person

HOT MEATS & SALADS

(Minimum 40persons)

Stand-up mix and mingle supper style buffet
This menu is designed as a fork style menu, not suitable as a sit-down buffet meal

1x Meat w Salads @\$29.00 per person
2x Meats w Salads @\$37.00 per person

Hot Meat/s (pls advise) w Condiments

- Hot Sliced Oven Roasted Beef (gf, df) w Horseradish
- Oregano & Lemon Roasted Chicken (gf,df) w Watercress Pesto
- Honey & Maple Mustard Glazed Ham (gf) w Seeded Mustard
- Slow Cooked Pork w Crackle & Apple Sauce (gf)
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- Selection of Salads:**
- Greek Chickpea Salad w Feta & Yoghurt (gf)
- House Green Salad w Mung Bean, Capsicum, Tomato, Onion & Balsamic Dressing (vg, gf, nf)
- Spiral Pasta Salad w Corn, Cherry Tomatoes, Spring Onion, Feta, & Sun-dried Tomato Pesto (v)

Selection of Bread Rolls (vg) w Butter

KONO ITI

CANAPE SELECTION

COLD SELECTION
@ \$5.00 PER ITEM / PER PERSON
MIN 20PER ITEM REQUIRED

- Rēwana Crostini, topped w Harvati & Piripiri Plum Jelly (v,nf)
- Oka -Raw Fish served on a spoon (gf,df,kt,nf)
- Sweet Potato Gratin w Cream Fraiche & Paprika (v)
- Kawakawa Kumara Crostini w Balsamic Glaze & Micro Watercress (vg,nf)
- Manuka Honey Smoked Pumpkin w Kawakawa Crumble (v,nf)
- Minted Crème Fraiche w Venison & Kawakawa Jelly (gf,nf)
- Pan Seared Venison, Smoked Beetroot, Horseradish Cream (gf,nf)
- Smoked Havarti Bites w Olives (v,gf,nf)
- Caprese Skewer –Tomato, Basil & Mozzarella (v,gf,kt,nf)
- Steamed Mussel in Half Shell drizzled Coconut Cream(df,gf,kt,nf)
- Spiced Prawn Topped w Mango Salsa (df,gf,nf)
- Pork Belly & Watercress Puree (gf,df,kt,nf)
- Sundried Tomato & Herb Cream Crostini, Balsamic Glaze (v,nf)
- Whittakers Chocolate Mousse served w Oreo Crumb (nf)
- Crispy Smoked Beetroot Tartlet w Micro Greens (vg,nf)
- Savoury Bliss Ball w Horopito Mayo (vg,gf,nf)



WARM SELECTION
@ \$5.00 PER ITEM / PER PERSON
MIN 20PER ITEM REQUIRED

- Palusami Arancini -Spinach, Rice & Coconut Cream(v)
- Sticky Pork Bites w Pineapple
- Ginger Chicken Cake w Mango & Lime Mayonnaise
- Mini Corned Beef & Slaw Burger
- Mini Pāua Fritter w Aioli
- Kawakawa Pesto Pizza Wedge (v,nf)
- Vegan Hāngi Croquette- Potato, Kumara, Pumpkin (gf,nf,df)
- Smoked Corn Patties topped w Kawakawa Pesto & Vegan Sour Cream (gf,vg,nf)
- Smoked Pumpkin & Spinach Arancini (gf,v,nf)
- Slow- Cooked Mini Red Wine Beef Pies w Mash (nf)
- Chicken Yakitori Skewer w Sesame (df,gf,nf)
- Tempura Kumara w Pickled Ginger & Kewpie Mayonnaise (v,nf)
- Ratatouille Vegetable Skewers (vg,df,gf,nf)
- Pulled Pork Crostini w Apple Sauce
- Fried Chicken w Mustard Mayonnaise (df,gf,h,nf)
- Red Pepper & Goats Cheese Frittata w Basil Pesto (gf,v,nf)
- Maple & Horopito Roasted Pumpkin topped w Spiced Mixed Seed Brittle (vg,gf,nf)

